

## FILLED DESSERT COFFEE CAKE

(Serves 12)

### Batter

3 cups flour	$\frac{3}{4}$ cup sugar
4 teaspoons baking powder	$\frac{1}{4}$ cup butter
1 teaspoon salt	2 eggs
$\frac{1}{4}$ teaspoon mace or nutmeg	1 cup milk
$\frac{1}{4}$ teaspoon cinnamon	

Sift dry ingredients together. Work or cut in butter. Combine eggs and milk and add, mix lightly. Put in a buttered round cake pan and cover with the following top mixture:

### Top Mixture

$\frac{1}{4}$ cup butter	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup brown sugar	$\frac{3}{4}$ cup almonds, finely cut
3 tablespoons flour	1 cup whipping cream
$\frac{1}{2}$ teaspoon cinnamon	

Cream butter and brown sugar, add cinnamon, salt, and flour; mix well. Spread over the top of the coffee cake. Scatter the almonds over this.

Bake in a moderately hot oven ( $375^{\circ}$  to  $400^{\circ}$  F.) about 45 minutes. When cool, split cake in half and spread with the whipped cream (which has been whipped, sweetened, and flavored). Cover with the upper half. Serve with more whipped cream, cutting sections like pic.

*Filled Dessert Coffee Cake - see recipe above.*

